

Hors d'oeuvres

Smoked Salmon Rose with Yukon Gold Blini - 13.

Chive Crème Fraîche, Tarragon Mayonnaise, Red onion, Curried Egg Salad, Capers

Beef Tenderloin Carpaccio - 14.

Horseradish Panna Cotta, Parmesan Crostini, Extra Virgin Olive Oil, Caper-Shallot Relish

Braised Rabbit with Barley Risotto - 13.

Chanterelles, Savoy Cabbage "Slaw" and Pickled Radishes

"Tart" of Escargots with Garlic-Parsley Nage - 11.

Escargots in a Parsley and Garlic Sauce with Mushroom

Pan Seared Scallops with Oregon Black Truffle Emulsion - 14.

Pickled Leeks and Shiitake Mushrooms with Scallion, Chervil Oil

Warm Timbale of King Crab with Caviar - 15.

King Crab Meat with American Sturgeon Caviar, Avocado Coulis, Crème Fraiche

Grilled Quail with Lamb Sausage and Fennel Emulsion - 12.

Sausage Stuffed Quail Onion-Sweet Pepper Confit and Spring Vegetables

Osetra Caviar - Market price

One Ounce Finest Caviar with Chopped Egg, Capers, Yukon Gold Potato Blini

Entrées

A petit mixed green salad accompanies the Entrées

Pan Seared Ashley Farms Chicken Breast "Coq Au Vin" - 19.

Zinfandel Reduction Sauce with Bacon, Mushrooms, Cippoline Onions

Portabella Mushroom "Crepes" - 18.

Roasted Cauliflower, Ratatouille, Barley Risotto, Roasted Tomato-Bell Pepper Vinaigrette

Pan Roasted Halibut with Lobster - 29.

Asian Oyster Sauce with Scallion and Eggplant with Peanuts, Jasmine Rice Salad

Lobster and Mushroom Crepes - 29.

Flamed in Orange Cognac Cream with Chervil

Roasted Rack of Spring Lamb - 31.

Pine Nut Crusted Rack of New Zealand Lamb, Lentil Salad, Rosemary Aioli

Grilled Center Cut Filet "Henri IV" - 34.

Roasted Portabella Mushrooms, Grilled Petite Lobster Tail, Shallot Sauce

Roasted Niman Ranch Pork Chop - 22.

Sweet Tomato and Corn Relish, Celery Root Puree

Grilled Veal "Porterhouse" - 36.

Morel Mushroom Vinaigrette, Morel Frites, Veal Demi-Glace

Beef Wellington - 35.

Châteaubriand in Puff Pastry with Mushroom Duxelle, Aromatic Vegetables & Truffles

Split Plate Charge \$5.00
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